



ANTIPASTI - STARTERS



Iberian Ham with tomato bread	28,00€
Favola mortadella	13,00€
Balfegó tuna carpaccio (natural)	16,00€
Langoustine and octopus salpicón	14,00€
Crispy biscuit filled with crab (or tuna) with curry and fresh avocado	19,00€
Crab salad with lemon mayonnaise	19,00€
Artichoke and avocado salad with parmesan shavings	15,00€
Spinach sprout salad with yuzu and kimchi sesame	13,00€
Creamy Puglia burrata with cherry tomatoes	16,00€
Harry's Bar carpaccio	17,00€
Vitello tonnato with capers	18,00€
Sautéed seasonal mushrooms	17,00€
Croquette (per unit): ham, mushrooms, or prawns (+€0.5)	3,00€
Italian cheese selection: gorgonzola, puzzone and taleggio	15,00€

PASTA I RISOTTO



Oven-baked lasagna	19,00€
Spaghetti alla carbonara	19,00€
Fettuccine with ragù	19,00€
Spaghetti with artisanal pesto Genovese style	17,00€
Spaghetti al nero di seppia with shrimps	22,00€
Ossobuco ravioli with tomato and beurre blanc	21,00€
Fettuccine Alfredo "as in Rome", with truffle +6€/gr	18,00€
Maccheroni cacio, pepe and lime	17,00€
Linguine alle vongole with chilli	22,00€
Classic parmesan risotto, with truffle +6€/gr	17,00€

Gluten-free pasta option +€1.50

VAT INCLUDED | EXTRA TERRACE 10%

Bread and olive service 3,5€/person



SECONDI PIATTI - MAIN DISHES



Sea bass with beurre blanc and vegetables	28,00€
Tuna loin with pepper sauce	33,00€
Mild curry chicken with pilaf rice	22,00€
Meatballs with stracciatella and parmesan	23,00€
Entrecôte (500g) "tagliata style" with French fries and Café de Paris sauce	45,00€
Classic filet au poivre	33,00€
Beef tartare	22,00€
Sides: French fries, mashed potatoes, pilaf rice,	4,00€

DOLCI - DESSERTS



Flan	8,00€
Classic tiramisù	10,00€
Chocolate zabaglione with pistachio ice cream	12,00€
Made-to-order vanilla ice cream	9,00€
Orelletes with dry anis	12,00€
Pineapple and raspberry carpaccio	12,00€
Chocolate truffles	9,00€

VAT INCLUDED | EXTRA TERRACE 10%

Bread and olive service 3,5€/person

ALLERGENS MENU

ANTIPASTI

- Clams al beurre blanc      
- Carpaccio Harry's bar      
- Sautéed seasonal mushrooms 
- Spinach sprout salad with yuzu and kimchi sesame    
- Creamy Puglia burrata with cherry tomatoes    
- Vitello tonnato with capers       
- Jamón ibérico Joselito
- Bread with tomato 
- Crab salad with lemon mayonnaise      
- Langoustine and octopus salpicón      
- Homemade croquetas   
- Gluten-free bread
- Mortadella Favola
- Balfegó tuna carpaccio (natural)   
- Crispy biscuit filled with crab (or tuna)       
- Artichoke and avocado salad with parmesan shavings 

PASTA AND RISOTTO

- Spaghetti alla carbonara      
- Fettuccine al ragú      
- Fettuccine Alfredo "as in Rome"      
- Gnocchi with tomato and basil     
- Maccheroni cacio, pepe e lime     
- Linguine alle vongole with chilli    
- Oven-baked lasagna      
- Classic parmesan risotto     
- Raviolis de ossobucco con tomate y beurre blanc      

SEGONDI PIATTI

Sea bass with beurre blanc and vegetables
Entrecôte (500g) “tagliata style” with French fries and Café de Paris sauce
Classic filet au poivre
Beef tartare
Mild curry chicken with pilaf rice
Tuna loin with pepper sauce
Meatballs with stracciatella and parmesan

CONTORNI

French fries
Mashed potatoes
Pilaf rice
Ratatouille

DESSERTS

Chocolate zabaglione with pistachio ice cream
Classic tiramisù
Made-to-order vanilla ice cream
Flan con chantilly
Chocolate truffles
Crispy orellette with dry anise
Pineapple and raspberry carpaccio
Selection of Italian cheeses

Allergens List



Cereals containing gluten



Eggs



Milk



Crustaceans



Peanuts



Sesame



Celery



Mustards



Fish



Lupin



Tree nuts



Soybeans



Shellfish



Sulphur dioxide and sulphites

If you have any allergies or intolerances, please inform our team.
If you have any questions about possible cross-contamination, please ask our staff.